

# Barney

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **76**
- SRM **9.7**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **11 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **36.1 liter(s)**
- Total mash volume **46.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **36.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **2.3 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Mep@ale (Malteurop)        | 9 kg (87.4%)  | 81 %  | 8   |
| Grain | Strzegom Monachijski typ I | 1 kg (9.7%)   | 79 %  | 16  |
| Grain | Karmelowy Jasny 30EBC      | 0.3 kg (2.9%) | 75 %  | 30  |

## Hops

| Use for   | Name   | Amount | Time   | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil      | Summit | 40 g   | 60 min | 18 %       |
| Boil      | Simcoe | 30 g   | 30 min | 13.2 %     |
| Boil      | Citra  | 30 g   | 5 min  | 12 %       |
| Whirlpool | Simcoe | 15 g   | 15 min | 13.2 %     |
| Whirlpool | Citra  | 15 g   | 15 min | 12 %       |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 250 ml | Fermentis  |